

LUNCH



ASPARAGUS

Pea and Asparagus Soup 74 kcal	9.75
Cold Asparagus with Vinaigrette 258 kcal	18.50
Steamed Asparagus with Hollandaise 277 kcal	18.50
Fried Duck Egg with Asparagus, Cockles and Cobble Lane 'Nduja 478 kcal	25.50
Asparagus and Spring Vegetable Risotto with Wild Garlic 415/623 kcal	20.50/28.75

CAVIAR

Served from the trolley with Blinis, Baked New Potatoes and Scrambled Eggs made table side. 287 kcal Priced by the gram. Minimum 10 grams per table.	
Siberian Sturgeon 1.1 kcal Briny, hazelnut, lobster	2.50
Golden Oscietra 1.1 kcal Lobster, hazelnut, cream	3.90
Beluga 000 1.1 kcal Walnut, butter, ripe	9.50

STARTERS

Piccadilly Smoked Salmon with Soda Bread 567/795 kcal	19.50/27.95	Carlingford Lough Oyster 48 kcal	4.25/each
Raw Cornish Mackerel and Caviar Tacos 58/116 kcal	21.50	Portland Dressed Crab 516 kcal	28.50
Welsh/Buck or Elegant Rarebit 501/686/648 kcal	10.25/11.25	Cumbrian Beef Steak Tartare 558/636 kcal	16.50/23.75

MEAT

Roast Cumbrian Sirloin with Yorkshire Pudding 896 kcal	32.50
Saddleback Pork Ragout Gnocchi with Apple and Celeriac 463 kcal	27.50
Gatelands Farm Calves' Liver with Onions and Sugar Pit Bacon 767 kcal	28.50
Grilled Chicken and Asparagus Salad with Smoked Caesar Dressing 773 kcal	27.50

VEGETARIAN

Heritage Carrot and Charred Broccoli Salad with Red Pepper Hummus 281/375 kcal	14.50/19.75
Spinach Gnocchi with Spring Vegetables and Parmesan Cream 1076 kcal	18.50
Smoked Tofu and Rainbow Chard Dumplings with Woodland Mushroom Dashi 316/483 kcal	14.75/21.75

FISH

Dover Sole à la Meunière 660 kcal	62.50
Fish on the Bone for one with Seaweed Béarnaise Sauce 711 kcal	42.50
Fish of the Day with Ginger and Chilli Thai Broth 324 kcal	37.50
Monkfish with St Austell Bay Mussels and Champagne Butter Sauce 306 kcal	38.50

SIDES

Honey and Thyme Roasted Heritage Carrots 177 kcal	6.50
London Lettuce 7 kcal	6.50
Potatoes: Chipped, Mashed, Boiled 381/493/381 kcal	6.50
Steamed Spinach with Nutmeg 36 kcal	6.50
Peas and Leeks 157 kcal	6.50